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MSU Extension - Yard and Garden:
<http://gardenguide.montana.edu/>
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YELLOWSTONE MASTER GARDENER NEWSLETTER



Volume I Issue 8

August 2012

Featured Master Gardener - Roy Wahl

Master Gardener of the month for August is Roy Wahl. Roy joined the Master Gardener program in 2006 and has been very active ever since.



Roy and his family own the Rubber Stamp Shop in downtown Billings and he has had many other jobs in the

past. In the early 1980's he was Soldier of the Year at William Beaumont Medical Center for work he did in the intensive care unit. After that he worked in a pediatric outpatient service facility. Roy earned his degree in Industrial Management Engineering but went back to school to get another degree and his master's degree at MSU [go Cats]. While in school Roy worked for the University Tech Association helping with small businesses. Roy also worked for Kid Kart in their IT department. He worked as an engineer on a dam near Ennis on the Madison River where he helped design a method to control the temperature of the water to help keep the fish from getting too hot.

As I said at the beginning Roy has been very involved in the program. He helps with the Farmers Market, Moss Mansion, Passages, and helps at the Fair. But his favorite volunteer activity is teaching. He has presented lectures for many civic groups in the area on many different subjects. Roy also has a plot at the demonstration gardens at Metra where he grows variegated basil for pesto that is a columnar and does not flower.

I haven't seen it but Roy says it is beautiful and worth going to the Metra to see. Roy has had a garden in every place he has lived: from Bozeman to El Paso and Billings. He has also worked in Wisconsin trimming trees for his Uncle Ted. Roy's passion in gardening is the ongoing learning aspect. He is always learning new things and reading about gardening. He also recently started incorporating edibles with non edible plants in his gardens. Some examples are to use tomatoes as a temporary hedge or to mix flowers and vegetables in the same bed so you have color all year round.

Roy enjoys cooking which he says he does better than his wife. He also fosters dogs and cats and trains them both. Roy says it is fun to see a group of cats all sitting and waiting for permission to eat. Roy also plays the guitar, does archery hunting and really enjoys learning new things. Roy lives with his wife Bernie and 3 cats and 2 dogs. He has 2 brothers and a sister and his mom all of whom live in Billings. Roy has many tips to share this month. The first is to "make the best decision with the knowledge at the time and never look back at that decision", "Put it in the ground, water it and watch it grow", "It's not worth crying over something that can't cry over you". My favorite is "play by the rules but cheat every so often". If you haven't visited with Roy, I highly recommend that you do so. He's a very good source of information and has a great sense of humor. I guarantee that you will walk away a little wiser and have a big smile on your face after your visit. Thanks Roy for all the time, information and energy you give us in the program.

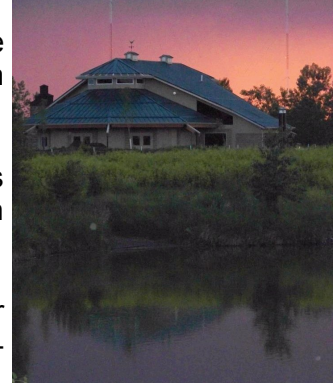
-Submitted by Bob Wicks

Third Annual Montana Master Gardener Celebration!



The Third Annual Montana Master Gardener Celebration will be held September 21 and 22 in Billings, Montana. We would encourage all Master Gardeners to attend this event. We will be meeting at DanWalt gardens, one of the more unique gardens in Billings for lunch and a tour on Friday the 21st.

That evening we will go to the Holiday Inn for the celebration dinner and award ceremony.



Saturday the 22nd the Master Gardeners will be going to the Audubon Conservation Center at 8:00 a.m.

Then on to the ZooMontana for a tour where Yellowstone County Master Gardeners take care of the grounds.



Then we are off to the Bridger Plant Materials Center (MTPMC) in Bridger, MT for a lunch and more tours of some exciting new plant materials and innovative research from Natural Resources Conservation Service (NRCS).

The schedule and registration form have been sent via email by Amy Grandpre. If you do not have email, I am sure that she can be prevailed upon to forward them to you via the mail.

Guest speakers will be Norm Schoenthal and Joe Scianna.

Cost: Friday only: \$ 55.00 per person | Friday & Saturday: \$ 85.00 per person
Cash or check only! (Payable to Montana State University)

Fresh Peach Cream Pie

| | |
|---|----------------|
| 1 unbaked pie crust fit into a 9" pie plate | |
| 3-4 medium peaches | ¾ cup cream |
| ¾ cup sugar | ½ tsp cinnamon |
| 3 tablespoons flour | |

Peel and cut peaches in halves, arrange rounded side up in pie plate. Mix sugar, flour and cinnamon together and pour over top of peaches. Pour on cream. Put in a preheated oven and bake at 450° for 10 minutes. Reduce heat to 375° and bake 30 minutes longer.

From the Lutheran Women's Cookbook
-Submitted by Sheri Kisch

If you are interested in attending please mail **OR** email the form with payment to:
Dara Palmer,
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"Climate is what we expect, weather is what we get" - Mark Twain



MontanaFair dates are August 10-18, 2012.
<http://www.montanafair.com/>

MontanaFair is an agricultural celebration in the historic tradition of fairs. It is the region's largest event with attendance of nearly a quarter of a million each year. The fair is held at MetraPark in Billings, Montana.

Please swing by the Metra Square Foot Demonstration Garden and check it out.

There is a competition between eight 4x4 beds that will have been going on, and to see if the winner was the one they would have picked.

Also, be sure to swing by the Master Gardener information booth in the Montana Pavilion Building, and say howdy to our Master Gardener volunteers there.

-Submitted by Amy Grandpre

Summertime Master Gardener Picnic



Come on out for the summertime Master Gardener picnic to be held in the Sensory Garden, at Zoo Montana, Tuesday, the 14th of August at 6 PM.

This will be a potluck dinner, so bring your favorite summer picnic dish to share. (Beverages, plates, cups and plastic ware will be provided.)



We will also be celebrating and honoring a couple of our long time members Ruth Towe & Shirley Spildie. Please get the word out to everyone and looking forward to seeing you there!

Questions for the Master Gardeners

Master Gardener Sheri Kisch had a couple of questions for the rest of us. If you can help with the answers, please email her at: itsdlaw@tctwest.net.

1. Have you ever had to rid your lawn of thatch? Were you successful? How did you do it? I think I'm looking at sod removal!
2. My squash got a late start. Now I'm wondering if I should be picking off the new buds, cutting or bending over the tips of the vines, or just leave them be? I would rather have 2 or 3 good mature squash rather than 30 immature ones.

Cooking With Onions

Onions, Corn, and Green Peppers

- 5 tablespoons of butter
- 1 pound of sliced onions
- 2 green peppers, sliced in 1/4 inch strips
- 1 1/2 cups cooked corn kernels

Salt to taste

Melt the butter in a pan, then add the onions and cook on medium heat, stirring until they're limp. Add the peppers and continue to cook until they turn dull in color (about five minutes). Stir in the corn, add salt to taste, and heat through. Makes 6 servings.

Recipe from Dixondale Farms.

-Submitted by Corry Mordeaux

CONGRATULATIONS

To the Level 3 Master Gardeners who will be attending the special session at MSU - Bozeman August 25th - August 28th.

They are:

Marion Grummett
 Corry Mordeaux
 Merita Murdock,
 Vikki Fosjord
 Doreen Gates,
 Murry Lyda
 Brittany Moreland

BILLINGS-AREA

FARMERS MARKETS

Billings Farmers Market—
 7/21 to 10/6 downtown
 between 1st Ave. N. and 3rd
 Ave. N.; Sat. 8-12 and Wed.
 4:30-8:00 pm.

Laurel Farmers Market—
 7/18 to 9/26 in the Town
 Square; 4 pm Wednesdays.

Riverstone Health Farmers
 Market—6/21 to 10/4;
 Thursdays 5-7 pm.

Red Lodge Farmers Mar-
 ket—7/6 to 10/5 in the
 Lion's Park; 4 pm Wednes-
 days.

"You can bury a lot of troubles digging in the dirt." - Anon



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<http://www.co.yellowstone.mt.gov/extension/horticulture/mastergard.asp>

Best wishes to these
Master Gardeners with
August Birthdays!

Gail Anderson – Aug. 9
Emily Porter – Aug. 15
Luanne Engh – Aug. 15
Heidi Harsha – Aug. 19
David Kimball – Aug. 20
Patti Webster – Aug. 29
Jessie Soye – Aug. 31

Please send Amy your
birthday so that we can
acknowledge your special
day.

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"Night Blooming Cereus" (Or Not)

Everyone has one. Everyone wants to know what it is. It is most likely, that the plant you have, that you call "Night Blooming Cereus", is actually *Epiphyllum oxypetalum*, not in the *Cereus* genus at all (*Cereus* are tall columnar cacti that grow in the ground, like the one on the left). *Epiphyllum* are flat stemmed epiphytes that live in trees). *Oxypetalum* is easily identified by its unique bloom. While the bud is forming, it grows pointing downward. A few days before it blooms, the bud starts to point upward. When it finally blooms, the tube resembles a "Dutchman's Pipe". This is also one of the names used for this plant. The flower is about 5 - 8 inches in diameter, very white, and very fragrant. The bud usually fully open around 10 p.m. and dies around 8 a.m. the following morning.



The growth is also unique. The stems start out either from an aureole of an existing stem or at the end of a long tubular growth that is very sturdy and can be as long as 4'. The stems are very flat, not thick, and have a slight wavy appearance to them. The aureoles are not symmetrical from one side of the stem to the other. They have a 'step' look to them in that an aureole on one side lies between two aureoles on the opposite site. It's hard to describe, but easy to recognize if you see it.



Many people ask me how to make their *Epiphyllum oxypetalum* bloom more. I always ask them how the plant looks and the most common reply is that it looks



great. It is a nice dark green and growing like crazy, they just can't understand why it isn't blooming. *Oxypetalum* blooms for survival, not pleasure. If the plant is very healthy it doesn't feel threatened and won't bloom. So, to get *oxypetalum* to bloom, you must give it 0-10-10 fertilizer during the months of May-June-July instead of 10-10-10. I also suggest giving the plant more light. Sure, this is going to make the plant look more yellow and more 'sickly' but it will make it bloom. Find that happy medium place where the plant still looks healthy but still blooms.

I have put together a few pictures of the growth and of the flower to help identify the plant.

<http://gotepis.com/drupal/node/5>



Photo courtesy Barbara & Franklin Miller

The 4 single blossom photos of *Epiphyllum oxypetalum* are courtesy of Tracy L. Livingston.

-Submitted by: Tracy L. Livingston

"All gardeners know better than other gardeners." - Chinese proverb